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APPENDIX

1. Approved Recipe



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

APPROVAL RECIPEE

Recipe Name : JACKFRUIT SEEDS HUMMUS
TITLE OF C&D : UTILIZING DISCARDED JACKFRUIT SEEDS AS A
SUBSTITUTE CHICKPEAS AS A HUMMUS
Yield : 1-2 portion
Main Ingredients : 100gr Jackfruit Seeds
Ingredients :

- Cooked Jackfruit Seeds 100g about 20-25 seeds
- Water 40 gr
- Garlic Confit 4 gr
- Tahini 50 gr
- Salt 4 gr
- Lemon Juice 15 gr
- Seasoning Powder 4 gr
- Olive Oil 10 gr
- Paprika powder 4 gr

- Method :
1. Prepare the water and gently boil the jackfruit seeds until they are tender enough to be easily pierced and lifted with a fork.
 2. Carefully peel the seeds.
 3. Next, transfer the peeled jackfruit seeds to a blender or food processor.
 4. Add the garlic confit, salt, pepper, oil, water, tahini, and lemon juice.
 5. Blend until a smooth paste is achieved.
 6. Put the hummus into dehydrator at 60 Celsius for 6 hours.
 7. The hummus is ready to eat.



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Product Description

Jackfruit seeds are often wasted as food waste, even though they have great potential to be used as high-nutrient food. One innovation that can be done is to replace chickpeas with jackfruit seeds in the manufacture of hummus.

Jackfruit seeds are also an Economic Alternative of chickpeas, and jackfruit seed hummus is also a nutritious alternative to chickpeas hummus, jackfruit seed hummus rich in fiber and plant protein. Fiber content helps maintain digestive health and gives a feeling of fullness longer. Its proteins play an important role in building and repairing body tissues. Hummus jackfruit seeds are also low in fat, making them an ideal choice for those who watch their calorie intake. With its distinctive savory taste, this hummus is perfect for enjoying as a dip or spread.

TRIAL PROGRESS

In this experiment, I prepared hummus using jackfruit seeds. I began by boiling the seeds until tender, then carefully removed the tough outer layer before blending them until smooth. The resulting hummus had a denser texture than traditional hummus, and while mostly smooth, it retained a slightly coarse consistency. The flavor was savory with a subtle, distinctive jackfruit seed aroma.

TRIAL DOCUMENTATION








CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Student Name : Christian Farrel Sugianto

NIM : 2374130010017

Advisor	1 st Examiner	2 nd Examiner
 Name: Novi Indah Permata Sari, S.T., M.Sc Date:	 Name: Heni Adhianata, S.TP., M.Sc Date:	 Name: Chef Gilbert Yanduar Hadiwirawan, A.Md. Par Date:

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 05-May-25

NAME : Christian Farrel Sugiarto

NIM : 2374130010017

PRODUCT : UTILIZING DISCARDED JACKFRUIT SEEDS AS A SUBSTITUTE
CHICKPEAS AS HUMMUS

ADVISOR : Novi Indah Permata Sari, S.T., M.Sc.


PANELIST	SIGHT	SMELL	TEXTURE	TASTE	OVERALL	TOTAL
Panelist 1	4	3	4	4	3	18
Panelist 2	3	4	4	4	4	19
Panelist 3	4	4	4	4	4	20
Panelist 4	4	4	4	4	4	20
Panelist 5	4	4	4	3	4	19
Panelist 6	4	3	4	4	4	19
Panelist 7	4	4	4	3	4	19
Panelist 8	4	3	4	4	3	18
Panelist 9	3	4	4	4	4	19
Panelist 10	4	4	4	4	4	20
TOTAL	38	37	40	38	38	191

NOTES :

1. all good
2. Sudah halus dan enak
3. Enak dan lebih halus dari sebelumnya. Namun cenderung sedikit seperti bubur
4. -
5. -
6. Okay
7. -
8. it was good
9. its quite smooth
10. delicious and smooth, but it feels like porridge



3. Consultation Form



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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : CHRISTIAN FARELL S

Student Number : 2324139010017

Advisor : Mrs. Nani

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
1.	2/3 2025	mencairi literatur olahan biji nanika		
2.	14/3 2025	Konsul Resep dan Metode	Hani/ 	
3.	21/3 2025	Hasil trial rumus dan pengantian Resep	Hani/ 	
4.	14/5 2025	Draft Proposal.		
5.	14/3 2025	konsultasi produk olahan biji nanika		
6.	3/7 2025	konsultasi revisi Proposal		

No	Date	Topic Consultation	Name/ Signature	Advisor Signature
	8/7 2025	konsultasi revisi		
	8/7 2025	konsultasi Bab 4 & 5		
	8/7 2025	konsultasi Bab 4 & 5		
	8/7 2025	konsultasi REvisi		

4. Process Documentation

- 1) Ingredients of Hummus Jackfruit seeds, olive oil, tahini, seasoning, water, garlic, lemon juice.



- 2) Mix all ingredient, jackfruit seeds, lemon juice, garlic, water, seasoning, olive oil.



- 3) Dehydrated for 6 hours, 60 celcius, and blend until smooth

